



Chocolate Cream Cheese Cupcakes

 Popular

READY IN



45 min.

SERVINGS



12

CALORIES



318 kcal

DESSERT

Ingredients

- ☐ 1 cup all purpose flour
- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.1 teaspoon baking soda
- ☐ 3 ounces bittersweet chocolate melted chopped
- ☐ 0.5 teaspoon coarse kosher salt
- ☐ 8 ounce cream cheese
- ☐ 1 large eggs
- ☐ 2 large eggs

- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup semi chocolate chips mini
- ☐ 0.8 cup sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 3 tablespoons cocoa powder unsweetened sifted
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup milk whole

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin tray

Directions

- ☐ Using electric mixer, beat creamcheese in medium bowl.
- ☐ Add egg, sugar,salt, and vanilla and beat until almostsmooth. Fold in chocolate chips.
- ☐ Preheat oven to 350°F.Line standard muffin pan with 12 paperliners.
- ☐ Whisk first 5 ingredients in smallbowl. Using electric mixer, beat sugarand butter in large bowl until fluffy. Beatin eggs. Stir in vanilla and chocolate;beat at high speed 5 seconds. Beat in flour mixture alternately with milk. Beaton high for 5 seconds to blend. Dividebatter among cups, filling 1/3 full. Usingtablespoon, hollow out center of eachcupcake.
- ☐ Place 1 heaping tablespoonfulcream cheese filling in each center.
- ☐ Bake cupcakes until toothpick insertedinto center (but not cream cheese filling)comes out clean, about 20 minutes. Cool10 minutes in pan.
- ☐ Remove from pan; coolcompletely on rack.

Nutrition Facts



 **PROTEIN 6.45%**  **FAT 57.44%**  **CARBS 36.11%**

Properties

Glycemic Index:25.17, Glycemic Load:15, Inflammation Score:-5, Nutrition Score:6.6682609164197%

Flavonoids

Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 317.5kcal (15.87%), Fat: 20.6g (31.7%), Saturated Fat: 12.02g (75.13%), Carbohydrates: 29.15g (9.72%), Net Carbohydrates: 27.44g (9.98%), Sugar: 18.23g (20.26%), Cholesterol: 87.87mg (29.29%), Sodium: 315.52mg (13.72%), Alcohol: 0.11g (100%), Alcohol %: 0.16% (100%), Caffeine: 13.21mg (4.4%), Protein: 5.21g (10.42%), Selenium: 10.55µg (15.07%), Manganese: 0.29mg (14.32%), Vitamin A: 580.16IU (11.6%), Phosphorus: 114.68mg (11.47%), Copper: 0.23mg (11.38%), Vitamin B2: 0.18mg (10.64%), Iron: 1.69mg (9.41%), Magnesium: 34.4mg (8.6%), Folate: 27.32µg (6.83%), Fiber: 1.71g (6.82%), Vitamin B1: 0.1mg (6.81%), Calcium: 65.69mg (6.57%), Zinc: 0.78mg (5.23%), Potassium: 158.83mg (4.54%), Vitamin B5: 0.43mg (4.33%), Vitamin B12: 0.25µg (4.09%), Vitamin E: 0.6mg (3.98%), Vitamin B3: 0.79mg (3.93%), Vitamin D: 0.5µg (3.36%), Vitamin B6: 0.05mg (2.43%), Vitamin K: 2.05µg (1.96%)